

**UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
LIVESTOCK AND SEED DIVISION**

APPROVED
USDA, AMS, LS, STDZ/Rm 2603-S
Supersedes TDS 139 6/99
12/5/00

**TECHNICAL DATA SUPPLEMENT (TDS) FOR THE PROCUREMENT OF
BEEF SPECIAL TRIM, BONELESS, FROZEN
FOR FURTHER PROCESSING
TDS-139 – DECEMBER 2000**

I. SCOPE

This technical data supplement is for use by USDA for the procurement of beef special trim, frozen. Special trim will be produced in accordance with the Institutional Meat Purchase Specifications (IMPS) and the special instructions specified herein. These items are intended for further processing into cooked items.

II. APPLICABLE DOCUMENTS

The following documents will be incorporated as part of this USDA, TDS-139:

- IMPS General Requirements, Effective June 1996.
- IMPS For Fresh Beef Products, Series 100, Effective June 1996.
- IMPS Quality Assurance Provisions (QAPS), with revisions that are Effective June 1997.
- Meat Grading and Certification Branch (MGCB) Instructions Series 600.

III. ORDERING DATA - Refer to IMPS Series 100, section I. ORDERING DATA TO BE SPECIFIED BY THE PURCHASER.

A. ITEM NUMBERS

Along with the following SPECIAL INSTRUCTIONS, Beef shall comply with specified IMPS Item No. 139 - Beef, Special Trim, Boneless.

1. SPECIAL INSTRUCTIONS

- a) Beef must originate from U.S. produced livestock and will be verified in accordance with MGC Instruction 606 for Domestic Origin Verification.
- b) Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
- c) Beef must originate from slaughter establishments that:
 - (1) Include two FSIS recognized pathogen intervention or anti-microbial steps, one of which is recognized as a critical control point (CCP) in the FSIS slaughter process HACCP plan. The CCP must be one of the following processes: steam pasteurization, an organic acid rinse, or a 180°F hot water wash.

- (2) Verify effectiveness of interventions through routine testing of carcasses for *E. Coli* O157:H7, as provided in FSIS Directive 10,010.1, dated 2-1-98, Section VI. B. 3., to waive FSIS sampling for *E. Coli* O157:H7.
 - (3) Have an operating policy that handles nonambulatory cattle or “downer” cattle (cattle that are unable to walk under their own power) in accordance with FSIS Directive 6900.1R1 – Humane Handling of Disabled Livestock, issued 11/02/98. In addition, the carcasses of such animals must be segregated and the product from them cannot be included in USDA purchased special trim.
- d) The delivery unit shall be 42,000 pounds (18,900 kg.) net weight (700 shipping containers).
 - e) IMPS Item No. 139 – Beef Special Trim, may include any combination of the following muscle systems and shall be declared to the AMS agent.
 - (1) Inside Round, Cap Off - The inside round shall consist of the *semimembranosus* and *adductor* muscles only.
 - (2) Outside Round (flat) - The outside round shall consist of the *biceps femoris* muscle only. The *biceps femoris ishiatic head* shall be separated and may be included.
 - (3) Eye of Round - The eye shall consist of the *semitendinosus* muscle only.
 - (4) Peeled Knuckles - The peeled knuckles shall include the *rectus femoris*, and *vastus lateralis*, and may also include the *vastus medialis*, and *vastus intermedius*. The knuckles shall (1) have the *tensor faciae latae* removed (peeled); (2) be butterflied to expose and remove the connective tissue within the *rectus femoris* muscle and between the *rectus femoris* and *vastus lateralis*; (3) have the tendinous ends removed; and (4) have the *sartorius* removed.
 - (5) Chuck Tenders - The chuck tender shall consist of the *supraspinatus* muscle only. The large end (anterior end) shall be butterflied to expose and remove the connective tissue within the muscle.
 - (6) Pectoral Meat - The pectoral meat shall consist of the *deep pectoral* muscle only. The muscle may be derived from the chuck, brisket or plate portions of the carcass.
 - (7) Ribeye - The ribeye shall consist of the *longissimus dorsi* muscle only. The muscle may be derived from the rib or loin portion of the carcass.

- (8) Top Sirloin Cap Meat - The top sirloin cap meat shall consist of the *biceps femoris* muscle only.
- (9) Top Sirloin, Center Cut - The top sirloin shall consist of the *gluteus medius* muscle only.
- (10) Shoulder Clod Arm Meat - The shoulder clod arm meat shall consist of the *triceps brachii* muscles (long head, medial, and lateral) only. The shank end shall be butterflied to expose and remove the heavy connective tissue associated with the elbow joint.

B. GRADE - No Grade Requirement.

C. STATE OF REFRIGERATION - Frozen, FREEZING OPTION 1. (Refer to IMPS General Requirements, Meat Handling).

D. FAT LIMITATIONS

IMPS 139 –Special Trim - Maximum average surface fat thickness - Peeled/Denuded, Surface Membrane Removed (90% lean exposed), Option No. 6. Refer to the IMPS Series 100, section **II. MATERIAL REQUIREMENTS** for definition.

E. PORTION-CUT WEIGHT THICKNESS AND SHAPE - Not applicable

F. WEIGHT RANGE - Not applicable

G. NETTING OR TYING - Not applicable.

H. PACKAGING AND PACKING - Packaging and packing will be in accordance with the IMPS General Requirements and the following additional requirements:

- 1. Packaging** - Product shall be bulk packaged without use of plastic liner material.
- 2. Packing** - Bulk packaged special trim shall be packed into containers to a net weight of 60 pounds. Only one style and size of leak proof containers will be used within any one delivery unit.
- 3. Closure** – Strapping.
- 4. Marking of Shipping Containers** - Shipping containers shall contain all information shown in Exhibits A (attached). However, contractors may vary the placement of the required information and additional markings (e.g., company bar codes, company names, logos, etc.) that are consistent with commercial labeling may be included. Information may be printed or stenciled directly on the shipping containers or mechanically printed, pressure sensitive labels may be applied. These labels must be applied in a manner that prevents their removal in an intact form.
- 5. Palletized Unit Loads** - Required, except contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such an arrangement.



I. USDA CERTIFICATION

1. Product shall be certified by USDA, AMS, MGCB. The following purchaser specified examinations (see General Requirements, section **III. USDA CERTIFICATION**) will be performed in accordance with MGCB Instructions and IMPS QAPS for:
 - a) Product Examination for excellent condition and detailed item descriptions: Refer to the PRODUCT EXAMINATION section within the QAPS. For the quality assurance provision for fat limitation, apply major defect 138 of TABLE 100H as follows:

“138 Less than 90 percent of lean exposed or remaining fat exceeds 1/8 inch (3 mm) depth at any point (score no more than once per sample unit)”.
 - b) Condition of Container – Final examination of shipping containers will be limited to scanning (without destructive sampling) the delivery unit for defects which may have occurred during handling and storage (e.g., incomplete closure, crushed, torn, dirty, stained, etc.). All defective containers must be replaced or corrected.
 - c) Net weight (exam will be in accordance with the QAPs only).
 - d) Temperature Examination.
2. The AMS agent will:
 - a) Certify and issue an official certificate indicating the status of each lot as required per MGCB Instructions.
 - b) Supervise the loading and sealing of each truck.
 - c) Set forth on the original certificate the following:
 - (1) Contract number.
 - (2) Notice-to-Deliver number.
 - (3) Name of product.
 - (4) Production lot number(s) and the date each lot was produced.
 - (5) Total projected net weights per delivery unit. The delivery unit shall be 42,000 pounds net weight (700 shipping containers).
 - (6) Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
 - (7) Product conforms with **(TDS 139-December 2000)**.
 - (8) Count and projected net weight certified.

EXHIBIT A

SHIPPING CONTAINER MARKINGS: SHIPPING CONTAINERS SHALL BE MARKED SUBSTANTIALLY AS SHOWN BELOW. BAR CODES MAY BE ADDED AS LONG AS THEY DO NOT INTERFERE WITH REQUIRED MARKINGS. MANUFACTURERS NAME AND ADDRESS MAY APPEAR. NO OTHER MARKINGS WILL BE ALLOWED. MARKINGS SHALL BE BLACK, FLAT, WATERFAST, AND NONSMEARING. THE USDA SYMBOL SHALL BE AT LEAST 3 1/2 INCHES HIGH. ALL OTHER PRINTING OR STENCILING SHALL BE OF A SIZE TO STAND OUT PROMINENTLY AND COMPLY WITH THE USDA-FSIS REGULATIONS OR STATE REGULATIONS.

	<p>PERISHABLE FROZEN - STORE AT 0°F (-17.8°C) OR BELOW</p>  <p>DONATED BY THE U.S. DEPARTMENT OF AGRICULTURE FOR FOOD HELP PROGRAMS NOT TO BE SOLD OR EXCHANGED</p> <p>Manufacturer's Name and Address (here or on principle display panel)</p>	
	<div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>IMPS 139--BEEF SP TRIM For Further Processing TDS - 139 CONTRACT NO. _____</p> <p>KEEP FROZEN</p> </div> <div style="width: 45%;"> <p>DATE PACKED _____ LOT _____ BOX _____</p> <p>NET WT. 60 LBS. (27.2 KG)</p> </div> </div> <div style="text-align: right; margin-top: 10px;">  </div>	